REPORT OF INSPECTION FOR BED AND BREAKFAST ESTABLISHMENT

FLOYD COUNTY HEALTH DEPARTMENT

Based on an inspection this day the item(s) circled below identify violation(s) of Rule 410 IAC 7-15.5.

The time limit for correction of each violation is specified in the narrative section of this report.

Name of owner	Name of establishment			MENU			
Ron Smith Address (number, street, city, state, ZIP code)		The Peph Marsin Bol + Breakfist Telephone numb		st	annum pro-marvisanim and an institution and an inst		
1003 E. Main St. New Albay.			•		rest	******	
ESTABLISHMENT I.D.		L MUNICIPAL TO THE PARTY OF THE		25-9186	6995		
COUNTY DISTRICT TYPE EST. NO.	YR.	MO. DAY ROOMS 4-Regular		Complaint	Zancokes	************	
		3 - Follow-up 5 - Standardization	· 4 -	Survey			
Floyd 18-269	17/0	7 3 Standardization	· · · · · ·	· Other		************	
CRITICAL ITE	MS ARE	IDENTIFIED BY AN ASTERISK (*) AND LA	RGE SI	ZED WEIGHT	NUMBERS		
ITEM	WT.	ITEM	WT.		ITEM	WT.	
* 01 Food from approved sources and in sound condition with no spoilage.	5	17 Accurate thermometers and chemical test kits provided and used.	1	TOILET AND HA *31 Adequate Facilities of	NDWASHING FACILITIES number properly designed and installed. onvenient and accessible.	4	
02 Food containers properly labeled.	1	18 Equipment and utensils preflushed, prescraped and prewashed as needed.		32 Toilet room properly enclosed. Fixtures in good repair			
FOOD PROTECTION *03 Potentially hazardous foods meets temperature requirements during storage, preparation, display and service.	5	19 Wash and rinse water clean and maintained at proper temperatures.	2	towis or ha provided.	Adequate tissue, hand cleaner, sanitary and drying devices, and waste receptacles	2	
*04 Facilities adequate to maintain product temperature provided.	 	20 Sanitizing rinse water clean and maintained at proper temperature or with proper chemical concentration. Exposure time adequate, Equipment and utensits property sanitized.	4	33 Containers and resista	and receptacles clean, properly covered, int to insects and rodents. Number of and pick-up frequency adequate.	2	
05 Accurate thermometers provided and properly located.	1	21 Wiping cloths clean, restricted to appropriate uses.	1	34 Outside sto	rage areas and enclosures properly d and clean.	1	
06 Potentially hazardous food properly thawed.	2	22 Food contact surfaces of equipment and utensits clean, free of detergents and abrasives.	2	INSECT, RODE	IT, AND OTHER ANIMAL	1	
* 07 Cross-contamination of food prevented.	4	23 Nonfood-contact surfaces of equipment and utensils clean.	1	*35 No evident openings a	e of insects or rodents present and outer dequately protected. No other animals	4	
08 Food adequately protected during storage, preparation, display, service, and transportation.	2	24 Clean equipment and utensils properly handled and	1	present.			
09 Handling of food (including ice) minimized.	2	stored, Single-service articles properly handled, stored and	+	-I 36 Floorsprop	S, AND CEILINGS perly constructed, installed, drained, in good repair and clean.	1	
10 in use tood (<i>Including ice</i>) dispensing utensits properly stored.	1 	used. 26 Single-service articles not reused.	2	37 Walls, ceili	ngs and attached equipment properly d, installed, maintained in good repair and	1	
PERSONNEL *11 Personnel with infections effectively restricted.		WATER 27 PUBLIC SUPPLY X PRIVATE SUPPLY	+-	clean.		<u> </u>	
* 12 Hands clean and good hygiene practiced. Tobacco use and food consumption only in designated areas.	5	Source approved and sufficient supply (hot and cold) under pressure provided.	5	38 Lighting pro	ovided as required.	1	
13 Clean outer clothing,	1 6	SAMPLE TAKEN E		 	d equipment vented as required.	1	
FOOD EQUIPMENT AND UTENSILS 14 Food contact (including ice) surfaces property designed, constructed, located, installed and		28 PUBLIC SYSTEM PRIVATE SYSTEM Sewage and waste water disposal adequate and	4	*41 Toxic items	nd maintenance equipment properly stored.	1	
maintained. 15 Nonfood-contact surfaces properly designed.	, Pi	sanitary.	1	necessary	toxic Items on hand, ree of litter and unnecessary articles.	5	
constructed, located and maintained.		29 Properly installed and maintained		·····	register maintained	1	
16 Dishwashing facilities properly designed, constructed, located, installed, maintained, cleaned and operated.	2	No cross-connections, effective backsiphonage and backflow prevention devices installed.	5	44 Clean and	soiled linen properly stored. Laundered dequate sheets.	1	
ITEM NO. WT.		REMARKS			TO BE CORRECTE	ED BY	
				********************	West Marian Committee of the Committee o	***************	
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		Appendix of the second	***************************************	***************************************	***************************************	*********	
MOST FOODBORNE ILLNESSES ARE CAUSED BY NONCOMPLIANCE WITH ITEM #3							
FOLLOW-UP ACTION: Reinspection 1 Routine 2 ("100" Less weight of items violated)							
Being Bury (name and title) Being Bury (name and title) A.). Ingram (EHS)				PAGE 1 OF			
QUESTIONS OR COMMENTS? PLEASE CALL AC 812 / 948-4726 X660							